Northern Vessel
Standardisation recommended list of Manufacturers or Equipment

Catering Department List

Standards:

- All equipment must be CSA approved, meet USPH & NSF standards, W.C.B. guidelines, and B.C.F ergonomic standards and guidelines, ULC approved, Transport Canada approval and all other approvals as requested by B.C.F. but not listed here
- All equipment must utilize current North American Fittings and North America voltages
- All equipment must have a B.C. based service agent with stocked parts
- Equipment to have surge protection
- All refrigerators to have door locks
- Hoods ULC approved, fabricated and installed to meet all governing codes and in compliance with latest NFPA-96 requirements, ensure correct operating water temperature to unit through full wash cycle
- Allow area for B.C.F. supplied soda system (Bag-N-Box), provide conduit and services to operate system
- Provide containment curb at kettle/steamer location, with stainless steel pan and grating
- Refer to design standards for finishes – material, colour
- Provide conduit for POS system lines from POS stations to Chief Stewards office
- Provide for telephone at POS stations

Stainless steel standards:

- 14 gauge (1.984 mm) - Utilized for all free-standing sinks, dishtables, countertops, overshelves, single pan doors, stainless steel slides, stainless steel grids and undershelves over 1220 mm long. Hat sections/channels; unexposed galvanized, exposed stainless steel. Exposed shelf brackets
- 16 gauge (1.587 mm) - Utilized for all undershelves less than 1220 mm long, stainless steel bins (fixed or mobile), counter top sinks and vertical surfaces. Ducts; unexposed galvanized, exposed stainless steel
- 18 gauge (1.27 mm) - Utilized for the chassis of all fixtures, double pan doors and drawer fronts
- 20 gauge (0.96 mm) - Utilized for all drawer bodies and door linings, refrigerator linings, drawer pans with 2B finish, dishwasher ducts, or a specified

Custom equipment standards:

- Marine and boxed edges to be utilized at counters, up and rolled edges at dish tabling and pot sinks
- Where cabinets and counters are against a bulkhead backsplash to be up and splayed in Galley, up and boxed in Servery/Snack Bar/Coffee Bar. Minimum 250mm high back splash at dish tabling and pot sinks
- Marine rails at all exposed shelves

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- Cabinet bottom shelves to be slide out – servery counters - Intermediate shelves to be removable – galley counters - Intermediate shelves to be fixed – servery counters - All sinks to be all coved, fully welded, with either lever waste or basket waste – to be determined by operation - All equipment to be either on a fully sealed foundation base (where cabinets are used) or welded/pinned to deck - Where required built-in electrical power distribution panels to be Moeller marine panel with water tight casing, sized for equipment - Above counter service chases to be stainless steel with plastic laminate finish per design schedule - Customer use service counters to have plastic laminate finish per design schedule

BULK STORAGE
Walk-in Coolers & Freezers
Lot req'd, Walk-in prefabricated marine grade unit – Foster or Kysor, 100 mm thick insulated stainless steel walls/floors/ceiling, coved corners, fire rated, low temperature fluorescent light fixture with bulbs Refrigeration Systems – remote with all components
Shelving – Walk-ins
Lot req'd, Metro - Metroseal 3 Super Adjustable Super Erecta Shelf, Metroseal 3 finish, stainless steel, unit fully secured to bulkhead/deck/deckhead to be non-moving in marine conditions or Cambro Camshelving
Shelving – Dry Storage
Lot req'd, Metro - Super Adjustable Super Erecta Shelf, Stainless steel or Cambro Camshelving, unit fully secured to bulkhead/deck/deckhead to be non-moving in marine conditions
Dunnage Rack
Lot req'd, Cambro, DRS48
MAIN GALLEY
Workstation/Desk
1 req'd, Custom stainless steel cabinet construction, fixed bottom shelf with marine edge, 1 drawer with removable liner and lock, marine latches, swing door with lock

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Hand Sink
Lot req'd, stainless steel construction, hands-free activation for water and soap, faucet and drain
Walk-in Coolers & Freezers
Lot req'd, Walk-in prefabricated marine grade unit – Foster or Kysor, 100 mm thick insulated stainless steel walls/floors/ceiling, coved corners, fire rated, low temperature fluorescent light fixture with bulbs Refrigeration Systems – remote with all components
Shelving – Walk-ins
Lot req'd, Metro - Metroseal 3 Super Adjustable Super Erecta Shelf, Metroseal 3 finish, stainless steel, unit fully secured to bulkhead/deck/deckhead to be non-moving in marine conditions or Cambro Camshelving
Shelving – Dry Storage
Lot req'd, Metro - Super Adjustable Super Erecta Shelf, Stainless steel or Cambro Camshelving, unit fully secured to bulkhead/deck/deckhead to be non-moving in marine conditions
Dunnage Rack
Lot req'd, Cambro, DRS48
Reach-in Refrigerators
Lot req'd, Delfield: Supremacy Series, 1, 2 and 3 door units, door latches, all stainless steel construction and finish Refrigeration Systems- remote
Reach-in Freezers
Lot req'd, Delfield: Supremacy Series, 1, 2 and 3 door units, door latches, all stainless steel construction and finish Refrigeration Systems- remote
Work Counters
Lot req'd, Custom stainless steel cabinet construction, with/without sinks as required, swivel faucet, bottom shelves fixed with

marine edge and marine rail, drawers as required with removable liners, marine latches, swing doors
Food Processor
1 req'd, Hobart (Hallde), CC34, Standard supplied cutting plates, discs and chopping knife, 4 additional cutting, Free standing plate rack
Mixer
1 req'd, Hobart, HL600, 60qt, Stainless steel bowl, Bowl guard, Flat beater, Wire Whip, Dough hook, bowl truck, ingredient chute, 40 qt accessories,
Can Opener
1 req'd, Edlund: G-2-S
Water Fountain
1 req'd, Scotsman: SW12, with filter system
Knife Holder
1 req'd, Edlund: KSS-5050
Overshelves
Lot req'd, Custom stainless steel
Sandwich Table
Lot req'd, Custom stainless steel cabinet construction, with sink, swivel faucet, bottom shelves fixed with marine edge and marine rail, drawers as required with removable liners, marine latches, swing doors, custom undercounter refrigerated section with remote refrigeration air cooled system to have all components, poly cutting boards
Work Counter – service counter
Lot req'd, Custom stainless steel cabinet construction, with/without sinks as required, swivel faucet, bottom shelves fixed with marine edge and marine rail, drawers as required with oversized stainless steel removable liners, marine latches, swing doors,

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stainless steel insert holder to hold 3 half-size inserts minimum 150mm to maximum 200mm deep at an angle for operation, stainless steel sauce gun holder with capacity for holding 3 sauce guns, with removable drip cups, open section for bun rack, custom undercounter refrigerated section with remote refrigeration air cooled system to have all components, poly cutting boards, opening in top/flush refrigerated full size hotel pans
Hot Top
1 req'd, Hatco/custom: GRS-36-I, Remote edgemount controls, Built-in unit, 230 mm width
Microwave Ovens
2 req'd, Amana, HDC-18 with stainless steel stand
Warming Drawer (Moist Heat)
2 req'd, Winston Products: Cvap HBA5D1
Warmers Drawers (Dry Heat)
1 req'd, Toast Master: 3B84A, Built-in unit, accommodate 12" x 20" (full size/hotel) insert pans
Conveyor Toaster
2 req'd, Hatco, TK-72
Pass Through Shelf
Lot req'd, Custom stainless steel construction, sized to accommodate heat lamps, service reach/operation, fire door
Pass Through Warmer
2 req'd, Hatco, Model GR series, Remote edge mounted infinite switch
Bain Marie
1 req'd, Custom Built, hot/cold unit, fill faucet, drain with valve, perforated pan, 1220mm x 380mm width
Meat Slicer

1 req'd, Berkel: 919/A, Two speed automatic or manual feed, 317 mm diameter knife, Built-in, two stone, dual action knife sharpener
Work Counter – cooks hand sink
Lot req'd, Custom stainless steel cabinet construction, with sink, electronic activated faucet, bottom shelf fixed with marine edge, marine latches
Service Wall
Lot req'd, Custom stainless steel construction, Services to run in wall and penetrate where required for adjacent equipment connection, access panels as required for access to services
Exhaust Hoods
Lot req'd, VentMaster – H-CM- B box, tapered if required, water wash, Control Panel H5-25, air volume control dampers, lights, drains both ends, ULC approved, adjustable exhaust chamber balancing baffles, full length intake slot and a series of full length extraction baffles within the exhaust plenum, listed fire dampers, flush mounted explosion proof fluorescent light fixtures with bulbs, manual control switch for wash cycle, switch interconnected with exhaust fan – fan to turn off when wash cycle operating, units to be provided with minimum 60 ^{o}C (140^{o}F) water for wash cycle, stainless steel closure panels
Exhaust Hoods – Fire Suppression System
Lot req'd, fabricated and installed to meet all governing codes and in compliance with latest regulations and authority having jurisdiction, Transport Canada compliant, wet chemical, Fenwal electric detection, capacity for coverage of all cooking equipment under hoods, plenum and ducts, conceal all piping where possible, all electric contactors for shutting down equipment under the hoods and interwiring of contactors to fire suppression system control head, interconnection with vessel systems ie fans, HVAC, display panels etc
Deep Fryers
1 unit req'd, Frymaster Model FPH217 SC C6 EPRI & FPH17 SC C6 EPRI; Stainless steel pot, door and cabinet, filter system, hands free, quick disconnect on filter systems oil line to remove filter reservoir carriage to side for complete cleaning under fryers, filter carriage securing pin, casters on filter carriage, Frying computer front mounted with high efficiency controls and multi-product capabilities, Lift-up elements for cleaning tank, basket handles hang no higher then 1244 mm AFF, stainless steel mounting plate/channels for securing/stabilizing the unit in position, PSDU50-SP unit with 1220 mm oil discharge hose

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Grills
1 each req'd, Garland, ECGM-60S & ECGM-24S, Side grease buckets each side, no trough, Side grease buckets w/three handles
Combi Oven – stacked unit
1 each req'd, Rational, SCC-61 and SCC-101 Marine Version, Marine accessories, Integral fat drain, Safety door lock, racks/pans, control panel, temperature probe, automatic cleaning system, oven rack, water filter system, training video, two days on-site training
Steam Kettle
1 req'd, Cleveland, KEL-40SH, Double pantry faucet, 75 mm tangent draw-off valve with strainer, Kettle accessory kit, flange feet, heat shield
Steamer - Pressure
1 req'd, Cleveland, PEM24-3, Manual controls, 36KW steam boiler
Steamer/Kettle Unit - Convection
1 req'd, Cleveland, 42CKEM24, 2 compartment unit with kettle, Manual controls, Capacity for 6 full size insert pans (63mm deep), Marine accessories, Double pantry faucet with swing spout, Water filter system
Flush Deck Scupper Pan
Lot req'd, Custom stainless steel fabricated, flush with finished deck, removable food grade non-slip grating, slope bottom to drain(s)
Tilting Skillet
1 req'd, Cleveland, SEM-30-TR, marine accessories, power tilt
Cook-N-Hold Oven
1 req'd, Witco 1400IS, mobile with marine hold rail mounted on bulkhead, perimeter bumper, heavy duty casters
Pasta Cooker
1 req'd, Frymaster 8BC electric pasta system, automatic timed basket lifter, auto fill skim, hot and cold water filler, complete with

electronic programmable timer, bulk basket
Pizza Oven
1 req'd, Lincoln, 1301-4 stacked unit (two ovens), quieter version unit, 1270 mm extended model units
Pizza Oven Shroud
1 req'd, Custom Built, Stainless steel construction, duct
Undercounter Refrigerator - custom
1 req'd, Custom built appliance stand, drawers, Refrigeration System - remote
Timers
3 req'd, Prince Castle: Merlin II 840-T8 (8 channel)
Ice Maker with Bin
1 req'd, Manitowoc, SD-0852A maker, B-570 bin, Dice cube, approximately 304kg production/24 hours, bin 195kg capacity, Filter system, Automatic cleaning system AuCS
SERVERY
Walk-in Display Cooler
Lot req'd, Walk-in prefabricated marine grade unit – Foster or Kysor, 100 mm thick insulated stainless steel walls/floors/ceiling, coved corners, fire rated, swing display doors with lights, and angled shelving components over-height rails, low temperature fluorescent light fixture with bulbs, coloured finish, Refrigeration Systems - remote
Reach-in Beverage Coolers
Lot req'd, Delfield: Supremacy Series, 1, 2 and 3 door units, door latches, all stainless steel construction and finish Refrigeration Systems- remote
Service Counter/Steam Table
1 req'd custom stainless steel cabinet construction with plastic laminate finish, solid monolithic material tray rail, bottom shelves,

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intermediate shelves, 6 hot wells with remote mounted controls, 1 hot/cold well with remote mounted controls, sliding doors, fill faucets, bottom and intermediate shelves, space for water filter, integral solid monolithic material tray rail with stainless steel sliders, drop-in heated plate dispensers, overshelf/sneezeguard assembly with heat lamps, Lot req'd heat lamps, carvery station Wittco CSD1826 with 1826-7-BC-IS carving station with heat lamp and under counter hot cabinet with heavy duty casters electronic temperature control
Pizza Merchandiser
1 req'd, Hatco, Model GR2SDS-36D, sneezeguard for all shelves, unit to be self-serve
French Fry Warmer
2 req'd, Hatco, GRFHS-26, Fry basket ribbon, Sectional divider, Scoop holder
Heated Display
1 req'd, Hatco, GRCDH-2P,
Work Counter
Lot req'd, Custom stainless steel cabinet construction, with/without sinks as required, swivel faucet, bottom shelves fixed with marine edge and marine rail, swing/sliding doors, marine latches
Undercounter Refrigerator - custom
2 req'd, Custom built, swing doors, Refrigeration System - remote
Service Counters – Soup Station
1 req'd custom stainless steel cabinet construction with plastic laminate finish, bottom shelves, intermediate shelves, swing doors, bottom and intermediate shelves, integral solid monolithic material tray rail with stainless steel sliders, drop-in plate dispensers Hatch 2 req'd each unit, drop-in bowl dispensers Hatch 4 required each unit, bread display overshelf with sneezeguard
Soup Warmer
2 req'd, Wells: SS-10ULTD, 11 qt capacity, remote controls

Service Counter – Hot Beverage
1 req'd custom stainless steel cabinet construction with plastic laminate finish, integral solid monolithic material tray rails with stainless steel sliders, bottom shelves, intermediate shelves, coffee drawers 250mm deep with removable plastic liner, steps for coffee servicing, lockable drawers, drop-in drip trays, two tier tea pot overshelves, drop-in cup rack dispenser, sink, faucet, basket waste
Espresso Machine – Self-serve
1 req'd, Acorto Model 2500i (or latest model) with filter system
Coffee Machine
2 req'd, Bunn Model U3A Special with water filter system, extended faucet spout for hot water faucet, extended drains to drip trough in counter
Coffee Machine
1 req'd, Fetco Brewer CBS-51H10-2 with filter system, half batch brewing capacity, Dispenser: 2 req'd Fetco Luxus LD15, stainless steel interior and exterior
Hot Chocolate Machine
2 req'd, Jet Spray Model HC20
Service Counter – Cold Beverage
1 req'd custom stainless steel cabinet construction with plastic laminate finish, integral solid monolithic material tray rails with stainless steel sliders, bottom shelves, intermediate shelves, drawers, drop-in drip trays
Pop Dispenser and Ice Maker
2 req'd, Lancer 4500, min 6 heads, with Follett remote/satellite ice maker, with water filter system, automatic cleaning system
Soft Serve Ice Cream Machine
1 req'd, Electro Freeze, Model 88TN-RMT, Provide one set of tools and extra parts kit, 'O' rings

Ice Cappuccino Machine
1 req'd, Electro Freeze, EF-876BRH-237 , Mix level indicator, Drip tray, Night switch
Service Counter – Liquor Display
1 req'd custom stainless steel cabinet construction with plastic laminate finish, integral solid monolithic material tray rails with stainless steel sliders, bottom shelves, intermediate shelves, Custom oak barrel to accommodate wine dispenser faucets, refrigeration line for white wine, system lines for bulk wine system
Display Refrigerator
1 req'd, General RSWGC, Refrigeration System - remote
Pass-thru Display Refrigerator
Lot req'd, General RSW50PTSL, General RSW75PTSL, Swing and sliding doors, Refrigeration Systems - remote
Display Refrigerator
2 req'd, General RSW50GC, Refrigeration Systems - remote
Dry Display Unit
2 req'd, General SVMHV series custom modified, tempered glass doors with locks, angled shelves
Service Counter – Cash Station
3 req'd custom stainless steel cabinet construction with plastic laminate finish, integral solid monolithic material tray rails with stainless steel sliders, bottom shelves, lockable drawers, integral POS station with electric levelling mechanism
Condiment Counter
2 req'd custom stainless steel cabinet construction with plastic laminate finish, swing doors, bottom and intermediate shelves, integral solid monolithic material top, stainless steel inserts, stainless steel inserts waste cups, 10 required ¼ th size cutlery bins 150mm deep, black colour, 20 required 1/6 th size bins 100mm deep, black colour, 2 required bulk condiment dispensers, Server Products model SE-SS 07020, 4 required portion cup dispensers, Modular SFP 2000 or equivalent with black clamp rings

Condiment Display
2 req'd custom Plexiglas construction, Angled shelves, Access from rear with flip down closure, plexi-hinge and handle with latch closure
Cream Dispensers
2 req'd, SureShot – UniShot, AC210-PC (2x6L), 2 product self-serve portion controlled liquid dispenser, Catch tray, Safety door latch, 1 set of refillable containers
Napkin Dispenser
Traex or equivalent, 6512-88
Cup Dispensers
12 req'd, Hubert, each consisting of - Angled Pedestal for cup and lid holder, product number 27363, 5-compartment rack for cups and lids, product number 48184
Tray Stands
2 req'd custom stainless steel cabinet construction with plastic laminate finish, recessed area for BCF trays
Tray Cart
2 req'd Hatch TRC-M series, mobile units, sized to accommodate BCF trays, bumpers
Bussing Station
1 req'd, Custom built, stainless steel construction, openings in top approximately 300mm dia, sink, faucet, basket waste, stainless steel tray drop sections, tray drop station with angle slides to accommodate BCF trays
DISHWASHING/SCULLERY
Dishtabling
Lot req'd, custom built, stainless steel tabling construction with trough, rack shelf, pre-rinse unit, up and rolled edges; soiled and clean tabling

Dishwasher
1 req'd, Hobart: three compartment conveyor unit, approximately 244 racks per hour, Entry clearance approximately 610mm, Adjustable speed control, Integral table limit switch, BCF special options, automatic un-loader or loader as required, vents, Flanged feet, Water hammer arrestor
Dishwasher Booster
1 req'd, Hatco or equivalent, unit sized to supply minimum of 82^{o}C (180^{o}F) water to dishwasher (21^{o}C temp rise minimum unit), Low water cut-off, Pilot light and on-off switch
Waste Disposal
1 req'd, Salvajor, Trough collector, trough mounted unit, control panel with manual reversing, low water usage
Dish Racks
Lot req'd, Metro - Super Adjustable Super Erecta Shelf, Stainless steel or Cambro Camshelving, unit fully secured to bulkhead/deck/deckhead to be non-moving in marine conditions Lot req'd, as above, mobile units
Hose Reel
1 req'd, Fisher or equivalent, bulkhead mounted, minimum of 4.5M of hose, low volume spray nozzle, components as required
Pot Sink Unit
1 req'd, Custom stainless steel construction, three compartment sink unit, two drain boards, two faucets, lever or twist wastes, up and rolled edges
LINEN STATION
Shelving
Lot req'd, Metro - Super Adjustable Super Erecta Shelf, Stainless steel or Cambro Camshelving, unit fully secured to bulkhead/deck/deckhead to be non-moving in marine conditions
Cabinet

1 req'd, Stainless steel construction, swing doors, door locks, bottom shelf, adjustable intermediate shelves
BUFFET GALLEY
Water Fountain
1 req'd, Scotsman: SW12, with filter system
Knife Holder
1 req'd, Edlund: KSS-5050
Hand Sink
1 req'd, stainless steel construction, hands-free activation for water and soap, faucet and drain
Reach-in Beverage Coolers
Lot req'd, Delfield: Supremacy Series, 1, 2 and 3 door units, door latches, all stainless steel construction and finish Refrigeration Systems- remote
Work Counters
Lot req'd, Custom stainless steel cabinet construction, with/without sinks as required, swivel faucet, lever/basket wastes, bottom shelves fixed with marine edge and marine rail, drawers as required with removable liners, marine latches, swing doors
Overshelves
Lot req'd, Custom stainless steel, marine rail
Microwave Oven
1 req'd, Amana, HDC-18
Service Wall
Lot req'd, Custom stainless steel construction, Services to run in wall and penetrate where required for adjacent equipment connection, access panels as required for access to services

Exhaust Hoods
Lot req'd, VentMaster – H-CM- B box, tapered if required, water wash, Control Panel H5-25, air volume control dampers, lights, drains both ends, ULC approved, adjustable exhaust chamber balancing baffles, full length intake slot and a series of full length extraction baffles within the exhaust plenum, listed fire dampers, flush mounted explosion proof fluorescent light fixtures with bulbs, manual control switch for wash cycle, switch interconnected with exhaust fan – fan to turn off when wash cycle operating, units to be provided with minimum 60 ^{o}C (140^{o}F) water for wash cycle, stainless steel closure panels
Exhaust Hoods – Fire Suppression System
Lot req'd, fabricated and installed to meet all governing codes and in compliance with latest regulations and authority having jurisdiction, Transport Canada compliant, wet chemical, Fenwal electric detection, capacity for coverage of all cooking equipment under hoods, plenum and ducts, conceal all piping where possible, all electric contactors for shutting down equipment under the hoods and interwiring of contactors to fire suppression system control head, interconnection with vessel systems ie fans, HVAC, display panels etc
Deep Fryers
1 unit req'd, Frymaster Model FPH217 SC C6 EPRI; Stainless steel pot, door and cabinet, filter system, hands free, quick disconnect on filter systems oil line to remove filter reservoir carriage to side for complete cleaning under fryers, filter carriage securing pin, casters on filter carriage, Frying computer front mounted with high efficiency controls and multi-product capabilities, Lift-up elements for cleaning tank, basket handles hang no higher then 1244 mm AFF, stainless steel mounting plate/channels for securing/stabilizing the unit in position, PSDU50-SP unit with 1220 mm oil discharge hose
Combi Oven
1 req'd, Rational, SCC-101 Marine Version, Marine accessories, Integral fat drain, Safety door lock, racks/pans, control panel, temperature probe, automatic cleaning system, oven rack, water filter system, training video, two days on-site training
Steamer - Convection
1 req'd, Cleveland, 42CKEM24, 2 compartment unit with kettle, Manual controls, Capacity for 6 full size insert pans (63mm deep), Marine accessories, Double pantry faucet with swing spout, Water filter system
Flush Deck Scupper Pan
Lot req'd, Custom stainless steel fabricated, flush with finished deck, removable food grade non-slip grating, slope bottom to drain(s)

Cook-N-Hold Oven
1 req'd, Witco 1400IS, mobile with marine hold rail mounted on bulkhead, perimeter bumper, heavy duty casters
Pasta Cooker
1 req'd, Frymaster 8BC electric pasta system, automatic timed basket lifter, auto fill skim, hot and cold water filler, complete with electronic programmable timer, bulk basket
Work Counter with undercounter refrigerator - custom
1 req'd, Custom stainless steel cabinet construction, with sink, swivel faucet and drain, fixed bottom shelves with marine edge and marine rail, drawers as required with stainless steel removable liners, marine latches, swing doors, refrigerated undercounter section with cut-out in top to accept insert pans for refrigeration with covers, insulated as required, wire shelves, interior light, poly cutting board, drain, remote refrigeration complete with components, outlets in counter as required for additional equipment
Warming Drawer (Moist Heat)
1 req'd, Winston Products: Cvap HBA5D1
Warmers Drawers (Dry Heat)
1 req'd, Toast Master: 3B84A, Built-in unit, accommodate 12" x 20" (full size/hotel) insert pans
Dessert Counter with undercounter refrigerator - custom
1 req'd, Custom stainless steel cabinet construction, with sink, swivel faucet and drain, fixed bottom shelves with marine edge and marine rail, drawers as required with stainless steel removable liners, marine latches, swing doors, refrigerated undercounter section with cut-out in top to accept insert pans for refrigeration with covers, insulated as required, wire shelves, interior light, poly cutting board, drain, remote refrigeration complete with components, outlets in counter as required for additional equipment
Pop Dispenser and Ice Maker
1 req'd, Lancer 4500, min 6 heads, with Follett remote/satellite ice maker, with water filter system, automatic cleaning system
BUFFET

Work Counter
Lot req'd, Custom stainless steel cabinet construction, with/without sinks as required, swivel faucet lever/basket waste, bottom shelves fixed with marine edge and marine rail, drawers as required with oversized stainless steel removable liners, marine latches, swing doors
Heated Pass-thru
1 req'd, Alto-Shaam, 1000-S/HD/PT
Hot Holding Unit
1 req'd, Franklin, 2453P
Hot Service Unit with plate warmers
1 req'd custom stainless steel cabinet construction with plastic laminate finish, stainless steel and integral solid monolithic material top, décor lighting, access doors/panels, slide out bottom shelves, intermediate shelves, 6 hot wells with concealed controls and drain valves, fill hose, heated plate dispensers/section, overshelf with sneezeguard, heat lamps and décor lighting, kickbase to match interior
Carvery Service Unit with plate warmers
1 req'd custom stainless steel cabinet construction with plastic laminate finish, stainless steel and integral solid monolithic material top, décor lighting, access doors/panels, slide out bottom shelves, intermediate shelves, 2 small round hot wells with concealed controls and drain valves, heated plate dispensers/section, Wittco CSD1826 with 1826-7-BC-IS carving station with heat lamp and under counter hot cabinet with heavy duty casters electronic temperature control, overshelf with sneezeguard, heat lamps and décor lighting, kickbase to match interior
Cold Service Unit with plate chiller unit
1 req'd custom stainless steel cabinet construction with plastic laminate finish, stainless steel and integral solid monolithic material top and integral refrigerated granite top, décor lighting, access doors/panels, slide out bottom shelves, intermediate shelves, sized to minimally accommodate 8 full size insert pans, refrigerated, remote refrigeration system with components, chilled plate section with remote refrigeration system with components, undercounter storage refrigerator unit with remote refrigeration system and components, overshelf with sneezeguard and décor lighting, kickbase to match interior, ambient display shelves

Soup Service Unit with plate warmers
1 req'd custom stainless steel cabinet construction with plastic laminate finish, stainless steel and integral solid monolithic material top, décor lighting, access doors/panels, slide out bottom shelves, intermediate shelves, 6 hot wells with concealed controls and drain valves, fill hose, heated plate and bowl dispensers/section, overshelf with sneezeguard, heat lamps and décor lighting, kickbase to match interior, soup warmers 11 qt capacity, side plate dispensers
Dessert Service Unit
1 req'd custom stainless steel cabinet construction with plastic laminate finish, stainless steel and integral refrigerated granite top, décor lighting, access doors/panels, double tier overshelf with sneezeguard and décor lighting, chilled section with remote refrigeration system with components, ambient section, warm section with concealed controls, plate dispensers
Display Unit
1 req'd custom stainless steel construction with plastic laminate finish, stainless steel and integral solid monolithic material top, décor lighting, access doors/panels, slide out bottom shelves, intermediate shelves, double tier overshelf with sneezeguard and décor lighting, kickbase to match interior, tiered display shelving, refrigerated circular display wells with remote refrigeration
Pop-up Toasters
2 req'd, Toastmaster HT424, four slice combo toaster to accept bread, buns, bagels, waffles, etc
Beverage Service Station
1 req'd custom stainless steel cabinet construction with plastic laminate finish, stainless steel top, access doors/panels, bottom shelves, intermediate shelves, concealed coffee drawers 250mm deep with removable plastic liner, steps for coffee servicing, drop-in drip trays, concealed sink/faucet/basket waste, two tier stainless steel tea pot overshelves, drop-in cup rack dispenser, décor lighting, kickbase to match interior, undercounter refrigerator with remote refrigeration, linen/cutlery drawers, chilled/filtered water dispenser, glass rack drawers
Service Station
1 req'd custom stainless steel cabinet construction with plastic laminate finish, stainless steel top, access doors/panels, bottom shelves, intermediate shelves, kickbase to match interior, linen/cutlery drawers, swing doors
Espresso Maker

1 req'd, Acorto Model 2500i (or latest model) with filter system
Coffee Maker
2 req'd, Fetco CBS-51H10-2, 6 total Luxus dispensers stainless steel interior/exterior
Hot Water Dispenser
1 req'd, Bunn-O-Matic, 2 gal capacity
Hostess/Cash Station
1 req'd custom cabinet construction with plastic laminate finish, bottom shelves, intermediate shelves, upper ledge, lockable drawers and doors, integral POS station with electric levelling mechanism, integral solid monolithic material upper ledge top, work surface lighting and décor lighting, kickbase to match interior
BAR
Bar Counter
1 req'd custom cabinet construction with granite top, plastic laminate finish, foot rail, décor lighting
Under Bar Equipment
Lot req'd, custom stainless steel construction, wet stations, mixing station, bottle holders, sink unit, blender station, glass rack drawers
Back Bar Counter
1 req'd custom cabinet construction, plastic laminate finish
Liquor Display
1 req'd custom cabinet construction, plastic laminate finish, lockable, glass doors
Back Bar Refrigerator
Lot req'd, Perlick, swing doors with locks, remote refrigeration, plastic laminate finish

Glass Washer
1 req'd, Moyer Diebel, SW400, conveyor, drain tray, waste collector
Espresso Maker
1 req'd, Faema/Shaefer, 2 pour unit, with steamer
Grinder
1 req'd, GrindMaster
Beer Cooler
1 req'd, Walk-in/step-in prefabricated marine grade unit – Foster or Kysor, 100 mm thick insulated stainless steel walls/floors/ceiling, coved corners, fire rated, low temperature fluorescent light fixture with bulbs, reinforced floor Refrigeration Systems – remote with all components
SERVERS STATION
Counter
1 req'd, custom stainless steel cabinet construction, mixing station, bottle holders, sink unit, glass rack drawers, cutlery/linen storage
CREW MESS
Counter
1 req'd, Custom stainless steel cabinet construction, fixed bottom shelf with marine edge, drawers with removable liners, marine latches, swing door with lock, sink with faucet, Plastic laminate finish, Swing doors
Overcupboard
1 req'd, custom stainless steel cabinet construction, fixed bottom shelf with marine edge, plastic laminate finish, removable intermediate shelf with marine edge/rail, swing doors
Reach-in Refrigerator
GE or equivalent, GTS 19QBT, White finish, Lower section refrigerator, Upper section freezer

Undercounter Refrigerator
Silver King, Condensate evaporator, Casters with locking hardware, door undercounter unit, self-contained, front breathing
Coffee Maker
Fetco or Bunn-O-Matic, CBS-51H10-2 -- 1 gal brew capacity, 1 additional LD10 dispenser, 1 gallon, stainless steel interior and exterior, Half batch brewing capacity, Water filter system
Microwave Oven
Danby or equivalent, Designer DMW773BL, Black colour
Water Fountain
Scotsman or equivalent, SW12S, Water filter system
Toaster
Wells, T-4C, Cord and plug
OFFICER MESS
Counter
1 req'd, Custom stainless steel cabinet construction, fixed bottom shelf with marine edge, drawers with removable liners, marine latches, swing door with lock, sink with faucet, Plastic laminate finish, Swing doors
Overcupboard
1 req'd, custom stainless steel cabinet construction, fixed bottom shelf with marine edge, plastic laminate finish, removable intermediate shelf with marine edge/rail, swing doors
Reach-in Refrigerator
GE or equivalent, GTS 19QBT, White finish, Lower section refrigerator, Upper section freezer
Undercounter Refrigerator
Silver King, Condensate evaporator, Casters with locking hardware, door undercounter unit, self-contained, front breathing

Coffee Maker
Fetco or Bunn-O-Matic, CBS-51H10-2 -- 1 gal brew capacity, 1 additional LD10 dispenser, 1 gallon, stainless steel interior and exterior, Half batch brewing capacity, Water filter system
Microwave Oven
Danby or equivalent, Designer DMW773BL, Black colour
Water Fountain
Scotsman or equivalent, SW12S, Water filter system
Toaster
Wells, T-4C, Cord and plug
MISCELLANEOUS
Recycle Stations
Lot req'd, Custom built, 3 compartment and 4 compartment units, stainless steel cabinet construction with solid monolithic top, bottom shelf, swing doors, flap door, door with round opening to accommodate cans

****Major manufacturers named above may include ALL Subsidiary Companies.***